

Banana Chocolate Chip Muffins

Makes 12 Servings



1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sugar
3 bananas mashed

1 large egg
1/2 cup olive oil
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips

Preheat oven to 375°F. Line a muffin pan with paper liners.

In a bowl combine all-purpose flour, baking soda, and salt.

To the bowl add sugar, mashed bananas, egg, olive oil, and vanilla extract. Mix until combined.

Fold in the chocolate chips until fully combined.

Spoon the batter into prepared muffin cups and bake 18-20 minutes or until a toothpick inserted in the middle comes out clean.

Cool for 5 minutes before removing from the pan. Cool completely on a wire rack.

Serve